



WEDDING THREE COURSE BBQ MENU

As a guide for the main course, clients choose three meat options from the options and three salads from our gourmet salads menu to create their main course bbq meal. At your wedding, the salads and sides are served buffet style as standard but we can offer platter service for an additional cost.

WEDDING THREE COURSE BBQ MENU



This is our most popular wedding menu option as it offers three courses like a traditional wedding breakfast. It includes a mix of options barbecue and hog roasts as well as fresh and interesting salads and great homemade dessert options. It also includes a great evening snack in case your guests get a bit hungry in the later hours of the evening. This menu is great for relaxed style weddings where the guests can come to help themselves or we can serve it on platters to your tables. If you wanted a different BBQ menu for instance the American smoked bbq, gourmet bbq or the smoke & fire bbq menu just let us know and we can quote you for this.

It also can suit many a palette with plain or complex tastes possible as you have total choice over the menu with lots of options to choose from. If there is something not on the menu you would like, just drop us a message and we would be happy to help. It is important that we get to know the bride and groom's requirements. Whether we speak on the phone or meet in person, we will create an outline of what is required to make your day truly memorable. Hungry Hog BBQ are able to create a bespoke menu for our clients on their big day so please do not hesitate to contact us. Once a year before the wedding season we put on a open day. This is an opportunity for clients, and prospective clients to taste our food before making final decisions on their food options.

CANAPÉS (CHOOSE 4)

RARE BREED HOG ROAST OR WEDDING BBQ MENU

GOURMET SIDES & SALADS (CHOOSE 3)

DESSERT (CHOOSE 1 OR 2)

EVENING MENU (CHOOSE 1)

PRICES

- > 70+ £55.95 + vat per head
- > Served buffet style
- > Platter service £8 + vat per head
- > China crockery & cutlery £4.50 + vat per head
- > Cake cutting service £1 + vat

CANAPÉS

GREATEST HITS COLLECTION

- > Mini Yorkshire puddings with slow cooked pulled beef brisket & horseradish
- > Pigs in blankets brushed with Dijon mustard
- > Mini lamb kofta kebabs with garlic & mint yoghurt dip
- > Aberdeen Angus sliders with caramelised onion chutney & mature cheddar cheese
- > Lamb & mint slider with garlic yoghurt sauce
- > Smoked salmon blinis with creme fresh & dill
- > Seared bavette steak on a crostini with chimichurri sauce
- > Caramelised onion sausage bites
- > 'Hog roast' Rare breed hog roast pork, stuffing, crackling and apple sauce slider
- > Mini toad in the hole with Cumberland sausages & caramelised onion chutney
- > Pork & leek sausage bites

These canapés are our top selling but, we have an extensive mouth-watering range as listed below.

MEAT

- > Rare beef on a crostini with onion chutney
- > Cumberland sausage bites
- > Pulled brisket sliders with pickles and American mustard
- > Chicken breast with wild garlic pesto cream cheese on a crostini
- > Chilli sausage bites
- > Traditional sausages glazed in honey & mustard
- > Antipasto crostini with cured meats & sun dried tomatoes
- > Mini Yorkshire puddings with slow cooked pulled pork & apple sauce
- > Grilled chorizo on a crostini with tomato & chilli chutney
- > Parma ham, sundried tomato & olive skewers
- > Curried chicken breast, poppadom, mango chutney



- > Dingley Dell pulled pork sliders
- > Chicken liver parfait and red onion marmalade with crostini
- > Lamb & rosemary sausage bites
- > Mini Yorkshire puddings with medium rare beef & horseradish
- > Seared flat iron steak slider with caramelised onion
 - > Antipasto skewer with Parma ham, baby mozzarella & sundried tomato
- > Caramelised onion beef sausages
- > Lamb & mint sausage bites

FISH, VEGETARIAN & VEGAN

- > Prawn marie rose in a cucumber cup
- > Thai spring roll with sweet chilli dip
- > Sun dried tomato, olive & feta skewer
- > Grilled halloumi & chilli jam on a crostini
- > Guacamole with baby tomatoes on a crostini
- > Pickled beetroot, goats cheese crostini
 - > Tomato bruschetta on ciabatta with crumbled feta

>> Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.

WEDDING BBQ MENU



ALL OPTIONS BELOW COME AS STANDARD

- > Free range meats from local farms in Essex
- > Selection of day-fresh bread buns
- > Our range of sauces produced by the 'Sauce Shop' in Nottinghamshire
- > Amazing & flavoursome rubs from 'Angus & Cink' based in Scotland
- > Selection of three gourmet salads from the menu
- > We can cater for a minimum of 40 guests

MEAT OPTIONS (SELECT 3)

PORK

- > Cumberland sausages
- > Traditional pork sausages
- > Caramelised red onion sausages
- > Pork chipolatas
- > Chilli sausages
- > Lincolnshire sausage
- > Pork & leek sausages
- > Free range pork belly
- > Free range pork & apple burgers
- > Dingley Dell pulled pork in "Stubbs" bbq sauce

LAMB

- > Lamb kofta kebabs
- > Minted lamb burgers
- > Lamb & onion burgers
- > Pulled leg of lamb in "Stubbs" bbq sauce (£3 supplement)

VEGETARIAN & VEGAN (SELECT 3)

- > Grilled halloumi & portabello mushroom burger with caramelised onion chutney
- > Roasted pepper with spiced vegetables couscous
- > Vegetarian caramelised onion sausages
- > Grilled halloumi & rocket burger with chilli jam
- > The Meatless Farm Co. burgers
- > Sweet potato pakoras
- > Grilled corn with paprika butter
- > Mediterranean falafel

CHICKEN

- > Marinated free range butterfly chicken breast
- > Barbecue chicken wings
- > Boneless chicken thighs
- > Free range chicken drumsticks
- > Marinated chicken skewers
- > Barbecue chicken "lollipops"
- > All chicken can be marinated in; honey & mustard, Jamaican jerk, barbecue, lemon & coriander, sweet chilli, Italian, Chinese, sweet chilli or Portuguese peri-peri

BEEF

- > Aberdeen Angus burgers
- > Brisket beef burgers
- > Caramelised onion beef sausages
- > Beef & Guinness sausages
- > Pulled beef brisket in "Stubbs" bbq sauce

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HOG ROAST MENU



ALL OPTIONS BELOW COME AS STANDARD

- > Free range rare breed hog roast from Great Garnetts farm in High Easter, Essex
- > Selection of day-fresh bread buns
- > Our range of sauces produced by the 'sauce shop' in Nottinghamshire
- > Homemade sage and onion stuffing
- > Our own classic apple sauce
- > Maldon sea salt crackling

TRADITIONAL HOG ROAST MENU

This option covers all events, so if it's a private party, function, corporate, Christening or wedding reception, then this simple option will be perfect. You get all the above standard options included and if you want to add any extras, you can.

Hog with gourmet salads and sides. All food served either buffet, platter style or as a plated dish depending on your preference.

- > Selection of three gourmet sides and salads from the menu
- > Speciality homemade breads

VEGETARIAN & VEGAN

- > Grilled halloumi & portabello mushroom burger with caramelised onion chutney
- > Roasted pepper with spiced vegetables couscous
- > Vegetarian caramelised onion sausages
- > Grilled halloumi & rocket burger with chilli jam
- > The Meatless Farm Co. burgers
- > Sweet potato pakoras
- > Grilled corn with paprika butter
- > Mediterranean falafel

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GOURMET SIDES & SALADS



GOURMET SALADS (SELECT 3)

- > Homemade coleslaw with locally sourced cabbage, onion, carrot and classic dressing
- > Charlotte potato salad with spring onion & chives
- > Classic green leaf salad with wild rocket and lambs lettuce tossed with homemade dressing and locally sourced fresh vegetables
- > Traditional caesar salad with pancetta lardons & ciabatta croutons
- > Mexican-style rice salad with red onion, jalapenos, tomato, cucumber and fresh coriander
- > Beetroot baby spinach salad with marinated feta and sesame dressing
- > Pesto and pine nut pasta salad tossed with a choice of our homemade wild garlic pesto, roasted red peppers and pine nuts
- > Mustard coleslaw
- > Carolina style coleslaw
- > Beetroot, roast pepper and marinated feta salad
- > Rocket & shaved parmesan salad
- > Chorizo & roasted red pepper couscous
- > Moroccan spiced vegetable couscous
- > Red cabbage & apple coleslaw
- > Beetroot, baby spinach, rocket, walnut & parmesan salad
- > Chorizo & jalapeño potato salad with spring onion

SIDES

- > Grilled Halloumi
- > Char marked corn on the cobs with butter
- > Baby potatoes in butter with chives
- > Roasted baby potatoes in a garlic, rosemary & parsley oil
- >> Available from £3.50 + vat per head

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>> China crockery & cutlery can be hired for £4.50 per head
>> Platter style or plated service is £8 per head

DESSERT MENU



We are being supplied for desserts by our sister company 'cheeky pudding co.'. They offer fantastic cheesecakes, brownies, tarts and much more. All made fresh and never frozen with unique and interesting flavours.

CHEESECAKE

- > Cherry
- > Lemon Curd
- > Passion Fruit & Mango (VG)
- > Salted Caramel & Blondie
- > Chocolate & Hazelnut
- > Triple Chocolate Brownie
- > Honeycomb (GF)
- > Lemon & Mascarpone
- > Cookies & Cream
- > Rolo
- > Biscoff (VG)
- > Raspberry & White Chocolate
- > Baileys Irish Cream
- > Terrys Chocolate Orange
- > Salted Caramel & Honeycomb
- > New York Baked Vanilla Cheesecake
- > Tiramisu Cheesecake
- > Sticky Toffee Pudding Cheesecake
- > Chunky Chocolate Chip Cookie Dough
- > "Tiptree" Jam Jar Strawberry Cheesecake
- > Traditional Burnt Basque Vanilla

TARTS & PUDDINGS

- > Cherry Bakewell Tart (VG & GF)
- > Bramley Tarte Au Pomme
- > Lemon Tart
- > Strawberry Torte
- > Apricot & Frangipane Tart
- > Cherry & Almond Frangipane Tart
- > Treacle, Pear & Walnut Tart
- > Passion Fruit Tart
- > Tiramisu Torte
- > Key Lime Tart
- > Millionaires Tart
- > Dark Chocolate & Salted Caramel Marquise
- > Passionfruit Torte
- > Chocolate Orange Bavarois (VG)
- > Raspberry & Pistachio Bavarois (VG)
- > Lemon Tart / Chocolate Tart (VG)
- > Chocolate Truffle Torte
- > Chocolate Profiterole Torte
- > Summer Berry Pudding
- > Treacle Pear & Walnut Tart (VG & GF)
- > Bramley Apple & Blackberry Tart (VG & GF)

BROWNIES & BLONDIES

- > Banoffee Blondie
- > Apple, Cinnamon & Pecan Blondie
- > Black Forest Brownie
- > Butterscotch Fudge Blondie
- > Caramac Blondie
- > Caramel Cookie Dough Brownie
- > Cherry & Almond Blondie
- > Cookie Dough Brownie
- > Crunchie Brownie
- > Hazelnut Praline Brownie
- > Kinder Bueno Brownie
- > Lotus Biscoff Blondie
- > Maltesers Brownie
- > Lotus Biscoff Brownie
- > Nutella Brownie
- > Mars Brownie
- > Creole Brownie
- > Peanut Butter Caramel Brownie
- > Praline Crunch Brownie
- > Raspberry & White Chocolate Brownie
- > Raspberry, Pistachio & Sea Salt Brownie
- > Reeces Peanut Butter Cup Brownie
- > Rockyroad Brownie
- > Salted Caramel Brownie
- > Triple Chocolate Brownie
- > Terrys Chocolate Orange Brownie

TRIO OF DESSERTS (£2 SUPPLEMENT)

Choose three mini items for a selection of desserts on your plate to suit all tastes with a fresh raspberry coulis

- > Lemon Tart
- > Cherry Bakewell
- > Chocolate Marquise
- > Vanilla & Raspberry Cheesecake
- > All Brownie & Blondie Flavours
- > Chocolate Truffle Torte
- > Passionfruit Cheesecake

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EVENING FOOD MENU

INCLUDED IN PACKAGE



HUNGRY HOG BBQ STREET FOOD BURGER BAR

- > Brisket or Wagyu beef burgers
- > Grilled marinated butterfly chicken breast
- > Grilled halloumi with chilli jam (v)
- > Monterey Jack cheese
- > Bacon
- > Chilli and salads
- > Caramelised onions
- > Sauces
- > Homemade brioche bread bun

VEGGIE FALAFELS (V)

Variety of flavours served in pitta breads with hummus and salad

POSH BACON AND SAUSAGE SANDWICHES

- > Dingley Dell free range sausages and bacon
- > Selection of sauces from the 'Sauce Shop' in Nottinghamshire
- > Brioche buns

VEGGIE & VEGAN OPTIONS (V&VG)

- > The meatless co burgers (vg)
- > Moving mountains hot dogs (vg)
- > Halloumi & portabello mushroom burger with caramelised onions & rocket (v)

THE GOURMET HOT DOG 'SNAG' STAND

Gourmet 10 inch hot dogs made with rare breed pork with a selection of flavours to choose from eg hickory, chilli, Lincolnshire.

Served with

- > Caramelised onions
- > Chili mayo
- > Barbecue sauce
- > Served on seeded toasted sub
- > Plus the usual suspects of American style mustard, ketchup

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WEDDING THREE COURSE BBQ MENU

WEDDING EVENING FOOD MENU GOURMET



£9 SUPPLEMENT PER HEAD

RARE BREED FREE RANGE HOG ROAST

- > Rare Breed, free range pig from Great Garnetts farm in High Easter, Essex
- > Fresh bread buns
- > Homemade sage and onion stuffing
- > Apple sauce
- > Crackling
- > Sauce selection from the 'Sauce Shop' in Nottinghamshire

AMERICAN SMOKED BBQ STAND

Oak smoked bbq meats low & slow, including our Dingley Dell pork belly & pulled pork or our 14hr brisket and pulled beef ribs.

Served with

- > Specialty coleslaw
- > Pickles
- > Chili mayo
- > Barbecue sauce
- > Served on brioche buns
- > Plus the usual suspects of American style mustard, ketchup

ULTIMATE STEAK SANDWICH SHACK

A selection of steaks from our amazing butchers in Essex. All grilled freshly on our bbq's by our chefs and put into sandwiches.

Included

- > Bavette or flat iron steak
- > Caramelised onions
- > Three mustard mayo
- > Mature cheddar cheese
- > Served on baguettes or ciabatta from 'Ravens bakery' in Billericay
- > Rocket

GOURMET CHEESE TOASTIES

Cheese toasties using amazing bread, mature cheddar, red Leicester, vine ripened tomatoes and a selection of meat options (choose 2)

- > Pulled beef brisket
- > Pulled pork
- > Milano salami
- > Parma ham
- > Dingley dell bacon

HUNGRY HOG BBQ ROAST JOINT SANDWICHES

- > A selection of some of the finest cuts of meats carved into sandwiches. (Choose 2)
- > Kerry Hill leg of lamb, red current sauce, mint and rocket
- > Roasted beef and horseradish
- > Loin of Old Spot Pork, apple sauce, stuffing
- > Served on baguettes or brioche buns from 'Ravens bakery' in Billericay

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